

Bar St. Lo

CINQ À SEPT

TUESDAY - SUNDAY
[5PM TO 7PM]

5à7 Snacks & Beverages

House Red 12 House White 12

2-Bucks-a-Shuck 2

lemon, mignonette, hot sauce
[minimum 6 pieces]



DINNER

Sharing

Oysters 24

half dozen, mignonette, hot sauce, lemon

Bone Marrow 21

hollandaise, black pepper, sage

Slaw 17

cabbage, cucumber, taro,
chili garlic dressing

Mussels 21

chorizo, tomato, baguette

Meatballs 24

tomato, basil, parm, focaccia

Mains

Black Cod 40

dashi, soba, bok choy, shiitake

Pork Chop 34

apple, mustard green, fingerling, jus

Duck Confit 38

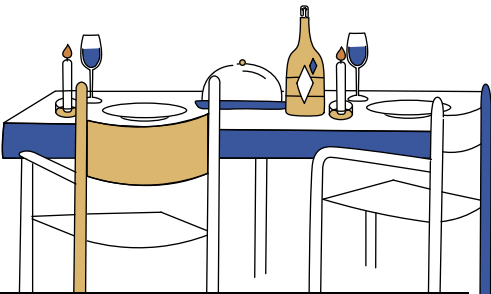
wild mushroom, j choke, spinach, jus

Striploin 54

pearl barley, short rib,
kale, bordelaise

Agnolotti 34

duxelle, j choke, wild mushroom, cream



Starters

Steak Tartare 26

tenderloin, caper, yolk, tarragon,
crostini

Burrata 24

hazelnut, red onion, truffle honey,
basil, sourdough

Tuna 25

black garlic, chili, ponzu, shallot

Foie Gras 27

toast, berry compote, syrup,
cinnamon crunch

Roasted Squash 19

candied walnuts, honey, sage

Octopus 26

purple potato, tomato, harissa



Dessert

Basque Cheesecake 14

crème anglaise, raspberries

Chocolate 14

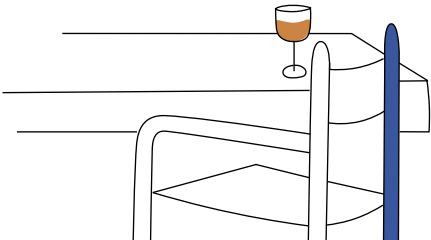
bouchon, miso caramel,
burnt marshmallow

CHEF'S
TASTING MENU

STARTING AT \$90/PERSON
FOR 5 COURSES.

ASK YOUR SERVER FOR MORE INFO

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Bar St. Lo

LIBATIONS

Seasonal Feature Cocktails

Herbal Remedy 17

szechuan peppercorn infused tequila, pinot grigio, grand marnier, lime, darjeeling tea syrup, ginger beer

Quality Street 18

butter washed northern keep, frangelico, white cacao, fernet, grapefruit, simple

Terajuma 17

gosling's black seal rum, campari, balsamic pineapple glaze, lime, tajin

Remy Smith 18

apple pie filling washed remy signature, mezcal, peach bitters, simple

St. Lo Classic Cocktails

St. Lo Espresso Martini 19

northern keep vodka, kahlua, montenegro, mezcal, espresso

Perfect Storm 15

verde mezcal, chilli liqueur, orange, lime, hibiscus tea (clarified with dairy)

Chef's Kiss 17

maker's mark, luxardo maraschino, campari, lemon, cinnamon, orange bitters

Figure It Out 18

st-remy signature, amaro averna, chambord, fig infused cinzano, walnut bitters

Blueberry Wise 17

bombay sapphire, dry white wine, lemon, blueberry sage syrup, egg whites

Table Set Cocktails SERVES UP TO 6

Grey Goose Martini Set 120

batched carafe of grey goose martini, brine, olives

Aged Botanist Negroni Set 120

batched carafe of oak aged botanist negroni, orange oils

**WANT A
CLOSER LOOK?**

Scan to zoom into our menu.



Beer & Cider

St. Lo Lager 7

[TAP 12oz, 5.0%]

Burdock Tuesday Saison 9

[355ml, 5.3%]

Anderson Cream Ale 8

[355ml, 5.0%]

Rodenbach Grand Cru 10

[330ml, 6.0%]

Mascot Juicy J IPA 9

[473ml, 6.1%]

Guinness 10

[500ml, 4.2%]

Sapporo 8

[355ml, 5.0%]

Stock and Row Cold Tea 9

[355ml, 4%]

The Carlisle Cider Co. Progreston Falls 10

[473ml, 6.5%]

Cidre Brut du Pays de Brocoliande, Bertrand Monnerie 32

[750ml, 6%]

Burdock, Cosmo 35

[750ml, 7.5%]

Non-Alc

Inspirit 7

raspberry, thai basil, cranberry, lime, soda

Scarlett 7

peach tea, pineapple habanero shrub, citrus, ginger ale

Partake Pale Ale 7

[355ml]

Partake IPA 7

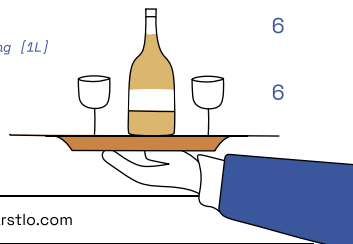
[355ml]

Lark Water 6

still or sparkling [1L]

Red Bull 6

[355ml]



WINE

Natural

Organic

Biodynamic

Sparkling	gl bt	Skin Contact	gl bt
NV Cava Brut Reserva, Segura Viudas <i>[Cava, Spain]</i> 12 55		2021 Oliver, Kristinus <i>[Balaton, Hungary] ~ Irsai Oliver</i> 18 83 	
NV Brut Impérial, Moët & Chandon <i>[Champagne, France]</i> - 230		2022 Exile on Caucasus, Ori Marani <i>[Kakheti, Georgia] ~ Rkatsiteli</i> 18 83 	
2015 Blanc de Blancs Brut, Pol Roger <i>[Champagne, France]</i> - 450		2022 Astro Bunny, Wildman Wines <i>[Adelaide Hills, Australia] ~ Vermentino, Zibibbo, Grüner Veltliner, Nero d'Avola, Verdejo</i> 18 83  	
Red	gl bt	Rosé	gl bt
2021 Côtes du Rhône, Boutinot <i>[Vallee du Rhone, France] ~ Grenache, Syrah</i> 15 70		2021 Pretty Boy, Delinquente <i>[River Land, Australia] ~ Nero d'Avola</i> 15 70	
2019 Casa Conforto Chianti Superiore, Fattoria La Vialla <i>[Tuscany, Italy] ~ Sangiovese, Merlot, Canaiolo</i> 15 70 		2021 Roka Rosé, Kristinus <i>[Balaton, Hungary] ~ Zweigelt</i> 16 74 	
2021 Pablo Claro, Dominio de Punctum <i>[Castilla-La Mancha, Spain] ~ Cabernet Sauvignon</i> 17 78  		White	gl bt
2022 Carambouille, D'Estezargues, <i>[Provence, France] ~ Cinsault, Carignan, Grenache</i> 17 78   		NV Veneto Bianco, Fidora <i>[Veneto, Italy] ~ Pinot Grigio, Glera, Chardonnay</i> 15 70  	
2022 Ruby Pet-Nat, Therianthropy <i>[Ontario, Canada] ~ Merlot, Malbec, Vidal</i> 18 83  		2020 Grüner Veltliner Vom Löss, Diwald <i>[Wagram, Austria] ~ Grüner</i> 16 74 	
2020 Cote Rotie Coteaux de Bassenon, Martin Clerc <i>[Vallée du Rhône, France] ~ Shiraz/Syrah</i> - 250		2020 Festival White, Korenika & Moškon <i>[Istria, Slovenia] ~ Malvazija, Pinot Blanc</i> 17 78  	
2019 Cabernet Sauvignon, Cakebread Cellars <i>[California, USA] ~ Cabernet Sauvignon</i> - 330		2022 L'Escale Sauvignon Blanc, Clos Rousselet <i>[Loire Valley, France] ~ Sauvignon Blanc</i> 17 78  	
2020 Tignanello, Antinori <i>[Tuscany, Italy] ~ Sangiovese, Cabernet Franc,</i> - 400 <i>Cabernet Sauvignon</i>		NV Majer Blanc, Slobodne <i>[Trnava, Slovakia] ~ Gruner, Sauvignon, Devin, Framiner</i> 18 83   	
2016 Cerretalto Brunello di Montalcino, Casanova di Neri <i>[Toscana, Italy] ~ Sangiovese</i> - 1200		2021 Wilder Satz, Brand Bros <i>[Pfalz, Germany] ~ Chardonnay, Müller Thurgau, Pinot Blanc, Riesling, Kerner</i> 18 83   	
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Bar St. Lo

BRUNCH

SATURDAY & SUNDAY
[11AM TO 3PM]



Mains

Avocado Toast 17

*citrus guac, grilled sourdough,
crispy shallots, feta*

Chicken and Waffles 21

*maple bourbon syrup,
chantilly cream*

Burrata 22

*red onion, truffle honey,
hazelnut, sourdough*

Smoked Benny 21

*choice of montréal smoked meat
or house smoked salmon,
brown butter hollandaise
[served with home fries and salad]*

St. Lo Burger 23

*smoked cheddar, bacon, lettuce,
tomato, garlic aioli
[served with home fries and salad]*

Daily Frittata MP

[served with home fries and salad]

Short Rib Hash 24

*home fries, 2 poached eggs,
braised short rib, avocado,
smoked cheddar, pico de gallo*

Add-ons



Egg 2 Avocado 3 Foie Gras 18
3oz

Juice & Caffeine

Freshly Squeezed Juice 7

ask what we have in today!

Drip Coffee 4

Espresso 4

Americano 6

double

Latte 7

double

Tea 4

Boozy Brunch Features

Build Your Own Mimosas 65

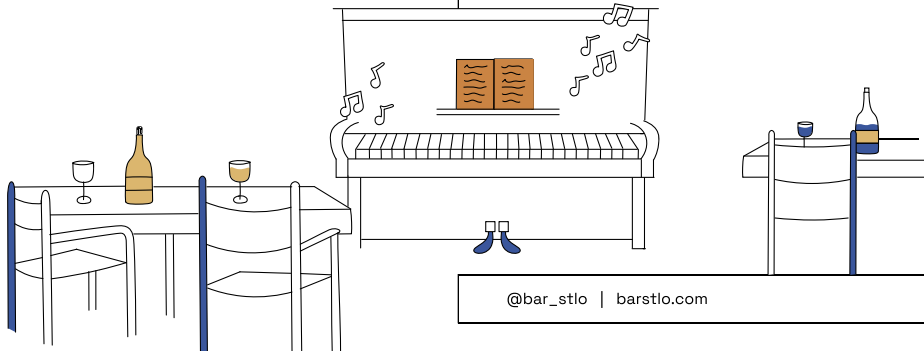
*bottle of sparkling served
with a variety of freshly
squeezed juices*

Caesar 13

*choice of spirit,
house caesar mix*

St. Lo Espresso Martini 18

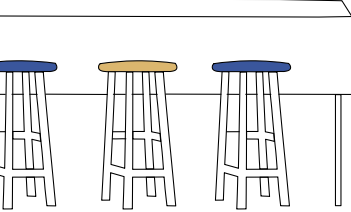
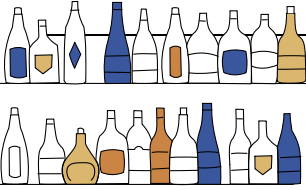
*northern keep vodka, kahlua,
montenegro, mezcal, espresso*



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DAILY LISTINGS



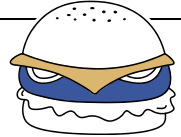
Tuesday

SELECT CLASSICS [\$12] Negroni, Old Fashioned, Margarita, Daiquiri

Drink Features

Wednesday

BURGERS, BEERS, BEERS & BURGERS



\$5 Beers, \$18 Burgers | \$20 Beer + Burger Combo

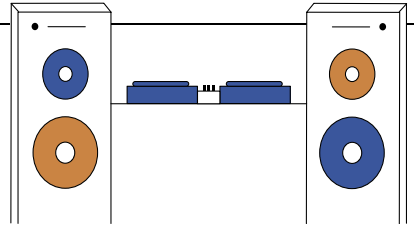
Thursday, Friday & Saturday

SPECIAL EVENTS



CHECK OUR INSTAGRAM [[@BAR_ST.LO](#)]
OR OUR WEBSITE AT [BARSTLO.COM/EVENTS](#)
FOR SPECIAL EVENT LISTINGS.

INCLUDING CAVE NIGHT, BAR ST. LO
BOOGIE, CHEF'S CHOICE & MORE!



Saturday & Sunday

BRUNCH

Offered weekends
from 11 am to 3 pm.



GET IN TOUCH

CONTACT US
416 519 1909
INFO@BARSTLO.COM

HOURS
TUESDAY TO SUNDAY
11AM - LATE

26 MARKET ST, TORONTO, ON M5E 1M6

Sunday

LIVE IN THE CAVE

50% off select
bottles of
wine & live
music.



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